



THANKSGIVING MENU

Complete Four-Course Dinner: \$80

Children, 6-10: \$25 | Children, 5 & Under: FREE
tax and service charge not included

HORS D'OEUVRE

AUTUMN RELISH TRAY

cured meats, marinated vegetables,
salmon spread, herb chèvre

STARTER

CHOICE OF

DANIEL'S CLAM CHOWDER

creamy Northwest-style

CAESAR SALAD

hearts of romaine,
Parmigiano-Reggiano,
garlic-herb croutons

ENTRÉE

served with fresh seasonal vegetables

CHOICE OF

ROAST TURKEY

giblet gravy, cranberry
relish, sage dressing,
mashed potatoes

USDA PRIME RIB*

creamed horseradish, sage
dressing, mashed potatoes

MAPLE PORK ROAST

sherry-mustard glaze, sage
dressing, mashed potatoes

PLANT-BASED RAVIOLI

almond ricotta, tomatoes,
artichokes, spinach, garlic,
basil, white wine, olive oil

KING SALMON*

lemon beurre blanc,
baby red potatoes

PREMIUM USDA PRIME STEAK ENTRÉES

see reverse

DESSERT

CHOICE OF

TRADITIONAL PUMPKIN PIE

NEW YORK-STYLE CHEESECAKE

**DOUBLE SCOOP *of* OLYMPIC MOUNTAIN
ICE CREAM *or* SORBET**



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USDA PRIME STEAKS

entrée price includes the complete four-course dinner

Daniel's Broiler proudly features **USDA PRIME** steak, the finest grade available in the United States.

Specially selected from the highest-quality domestic corn-fed beef, our steaks are broiled at over 1800°F and flash-seared to lock in the full flavor.

all steaks are topped with Daniel's steak butter and served with mashed potatoes and fresh seasonal vegetables

FILET MIGNON* 8 oz. \$95

DANIEL'S CUT FILET MIGNON* 12 oz. \$103

DANIEL'S DELMONICO* 20 oz. \$105

Bone-in New York

STEAK COOKING GUIDELINES

RARE: *red throughout, cool center*

MEDIUM RARE: *red center, warm*

MEDIUM: *pink center*

MEDIUM WELL: *slightly pink center*

WELL DONE: *broiled throughout, no pink*

A 20% service charge is included. 100% of this service charge is retained by Schwartz Brothers Restaurants. We strive to be an employer of choice and our servers are paid a base wage and a separate commission based on their sales. Additional gratuity is not expected and purely optional. If you have any questions please ask to speak with a member of management.

**Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of foodborne illness. Steaks are cooked to order.*